

Sweet Potato Crunch

Makes: 50 servings

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| Ingredients | Weight | Measure |
|---|-----------|---------------------|
| Sweet Potatoes, canned, light syrup, drained | | 1 gallon + 1 cup |
| Table salt | | 1 tsp |
| Cinnamon, ground | | 2 Tbsp |
| Vanilla extract | | 2 Tbsp |
| Apples, canned in water, sliced or diced | 2 lb 7 oz | 6 cups |
| Light Brown Sugar | | 1 1/2 cup |
| Skim milk | 32 oz | 4 cups |
| Cinnamon, ground | | 4 tsp |
| Margarine or butter | | 1/2 cup |
| Cornstarch | | 1/2 cup |
| Granola | 8 oz | 2 cup |



Directions

1. Drain and discard all but 1 cup liquid (2 Tbsp.) from the potatoes. Add the salt, vanilla extract and 2 Tbsp. (3/4 tsp.) to the canned sweet potatoes along with the reserved liquid. Use a mixer to whip the potatoes for 5 minutes at medium speed. Pour into a 2 1/2" x 12" x 20" (full size) steamtable pan (small casserole) that has been sprayed

with a non stick spray.

2. Drain and discard the liquids from the apples. If sliced apples are used, dice into 1/2" pieces.

3. Combine milk and cornstarch and stir until the cornstarch is well blended. Melt the margarine and add the brown sugar and remaining cinnamon. Cook on medium heat, stirring frequently for 5 minutes or until mixture thickens. Stir in the diced apples. Pour mixture over the sweet potatoes.

4. Top with the granola and bake for 20-25 minutes in a convection oven at 325 degrees or using a conventional oven, bake for 30-35 minutes at 350 degrees or until an internal temperature of 165 degrees or above is reached.

5. Hold for Hot Service at 140 degrees or higher(or the temperature required by your state code).